DAVY'S

Est. 1870

FOR THE TABLE & APERITIFS

Mixed Bar Nuts V
432kcal £4.95

Mixed Olives VE
154kcal £5.95

Crunchy Chilli Corn VE
326kcal £5.50

Hickory Smoked Almonds VE
517kcal £5.50

Davy's Célébration Champagne
125ml £13.70

Bodegas del Río Manzanilla Solera Playa Azul
100ml £8.40

STARTERS

Vine Tomato and Burrata Salad V ☾
Wild rocket, nut-free basil pesto dressing
272kcal £10.50

Severn and Wye Smoked Salmon
Roasted beetroot, wild rocket, horseradish crème fraîche *300kcal* £13.95

Davy's Scotch Egg
Soft-boiled egg wrapped in Davy's sausage, crisp breadcrumbs, rich tomato chutney
449kcal £10.50

Venison and Beef Terrine
Celeriac rémoulade, wholegrain mustard dressing, Melba toast *448kcal* £10.95

Classic Tomato Bruschetta VE ☾
Tomato, garlic, basil, balsamic glaze
242kcal £9.95

Homemade Soup of the Day VE ☾
Sourdough bread £9.95

MAINS & GRILL

Early-Evening set menu daily from 5-7pm
Enjoy two courses for £27. Select from dishes marked with ☾

Sean's Fish Pie
Our Head Chef's recipe, salmon, prawns, cod and egg in a creamy sauce, with garden peas and green beans *492kcal* £19.95

Market Fresh Fish of the Day
Please ask your server for today's catch

Chicken Supreme ☾
Leek and tarragon velouté, green beans, baby potatoes *520kcal* £22.50
Pair with Rikus Neethling Sauvignon Blanc, South Africa 175ml + £10.00

Davy's Kentish Bangers and Mash ☾
Madeira onion gravy *989kcal* £19.75
Add an Additional Sausage *236kcal* £3.00

Harissa Roasted Aubergine Steak VE ☾
Mediterranean vegetable couscous, rich tomato sauce
388kcal £18.95

Grilled Bacon Chop
Wholegrain mustard mash, parsley sauce *1039kcal* £19.95
Pair with Rosso Langhe Pelassa 175ml + £ 10.60

Roast British Rump of Lamb
Pea purée, dauphinoise potatoes *808kcal* £25.50
Pair with Davy's Rioja Crianza Tempranillo 175ml + £11.40

Davy's Premium British Beef and Bone Marrow Burger
Salad, dill pickle, chipotle mayonnaise, fries *1225kcal* £19.95
Add Cheddar Cheese *196kcal* £2.00 Streaky Bacon *182kcal* £2.00
Pair with Davy's Côtes du Rhône 175ml + £10.30

Vegan Burger VE
Beyond burger, salad, dill pickle, chipotle mayonnaise, fries
989kcal £19.95
Add Vegan Smoked Applewood Cheese *61kcal* £3.25

STEAKS

Locally sourced from family farms in Bedfordshire and wet-aged for 28 days.

Served with grilled tomato and chunky chips or fries

Prime 250g Bedfordshire Sirloin
746kcal £36.00

Prime 280g Bedfordshire Rib-Eye
972kcal £39.00
Add Peppercorn *246kcal* £3.00 Chimichurri *220kcal* £3.00
Garlic Butter *342kcal* £3.00
Pair with Château George 7 Merlot 175ml + £15.00

SIDES

Chunky Chips or Fries V
325/416kcal £5.95

Roasted Carrots V
140kcal £5.50

Creamy Mash V
364kcal £5.95

Mixed Salad VE
162kcal £5.95

Creamed Spinach V
132kcal £5.95

Sautéed Green Beans and Shallots V
92kcal £5.95

Chimichurri Broccoli VE
287kcal £6.25

Buttered Baby Potatoes V
269kcal £5.95

Davy's Chopped Sausages
Honey mustard glaze
807kcal £9.95 *Serves two*

V **Vegetarian** VE **Vegan**

Please ask a member of the team should you require any allergen information.
All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Adults need around 2000 kcal a day.

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DESSERTS & CHEESE

Chocolate Brownie v ☾
Hot chocolate sauce, vanilla ice cream
769kcal £9.75
Pair with Blandy's 5 Year Old Rich Madeira
100ml + £11.40

Sticky Toffee Pudding v
Crème anglaise, toffee sauce *416kcal* £9.95
Pair with Quinta da Silveira
10 Year Old Tawny Port
100ml + £11.40

Apple and Winter Berry Crumble ve ☾
Coconut ice cream *660kcal* £9.50
Pair with DV by Doisy-Védrines, Sauternes
100ml + £12.80

Pedro Ximénez Affogato v
Vanilla ice cream, a shot of PX Sherry
189kcal £9.75
Espresso option available

British Cheese Plate
Stilton v, Somerset Brie v, matured Cheddar, grapes, membrillo and biscuits *612kcal* £13.50
Pair with Davy's Ruby Port 100ml + £8.40

Trio of Mini Puddings v
Sticky toffee pudding, Chocolate brownie, Affogato
374kcal £12.00

PUDDING & FORTIFIED

Quinta da Silveira 10 Year Old Tawny Port
Touriga Nacional/Touriga Franca, Douro, Portugal 20% *100ml* £11.40

Davy's Reserve Ruby Port
Touriga Nacional/Touriga Franca, Douro, Portugal 18.5% *100ml* £8.40

Blandy's 5 Year Old Rich Reserva
Bual/Malmsey, Madeira, Portugal 19% *100ml* £11.40

Hidalgo Amontillado Napoleón
Palomino, Jerez, Spain 17.5% *100ml* £10.70

DV by Doisy Védrines 2019
Sémillon/Sauvignon Blanc, Sauternes, Bordeaux, France 13% *100ml* £12.80

Bodegas del Río El Cuartito Oloroso
Palomino, Jerez, Spain, 19% *100ml* £11.60

Barbadillo La Cilla
Pedro Ximenez, Jerez, Spain 17.5% *100ml* £12.80

BOOKABLE SPACES, PRIVATE DINING AND EVENTS

From breakfast meetings and intimate dinners to larger celebrations and wine tastings, Factory House is a versatile setting for every occasion.

For something extra special, the venue is also available for exclusive hire. For more information, please ask a member of the team or scan the QR code.

COFFEES & TEAS

Americano
2kcal £4.60

Cappuccino
72kcal £4.85

Latte
72kcal £4.85

Macchiato
12/13kcal £4.30/4.80

Mochaccino
140kcal £4.95

Flat White
60kcal £4.85

Espresso
2/4kcal £3.60/4.00

Irish Coffee
278kcal £13.50

Hot Chocolate
207kcal £4.85

Herbal Teas
2kcal £4.25

English Breakfast
2kcal £3.95

Earl Grey
2kcal £4.25

Coffee & Mini Pudding for £8.95
Choose from Sticky Toffee Pudding (141 kcal) or Chocolate Brownie (138kcals)

All of our hot drinks are served with dairy milk. Oat milk is available on request for a 50p supplement.
Calories shown exclude biscuits and any added milk or sugar.

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